

## **Food Microbiology: Food Hygiene & Safety**

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Microorganisms are responsible for a wide range of diseases in man in many cases caused by contaminated water or food. The most important pathogens are *Yersinia enterocolitica*, *Salmonella*, *Shigella*, *Cholera* and non-*cholera Vibrios* and Coliform bacteria. The lecture will provide information about the relevance of these micro organisms for food safety. Sources of contamination include water, food, hygienic circumstances, and person to person contamination. Contaminated water is responsible for health problems including malaria and dysentery. Water-related diseases are the leading cause of death in Africa. Foods that are prone to microbiological infection resulting in food born diseases include milk and milk products, meat and meat products, maize flour, bread, scones, other wheat products, and vegetables. Examples will be given in the presentation.

Under-reporting, inadequate investigation of outbreaks and inadequate diagnostic facilities suggest that there are substantially more food borne disease outbreaks than those recorded. This is a matter of high economic impact on a country. The lecture will address ways to improve the situation, how to recognize safe food, what are the essential conditions for a food control system, aspects of a Policy Framework, important aspects of a Surveillance Programme and food Safety Information and Communication aspects will all be discussed during the presentation.